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Taco Bell Soft Taco

If you don't think those packets of Taco Bell spices you buy in the grocery stores makes spiced ground meat that tastes like the stuff they use at the giant Mexican food chain, you'd be correct. If you want the taco meat to taste right you're going to have to whip it up from scratch using this original TSR recipe. Once you've prepped your meat, these steps will help you build your tacos the Taco Bell way, without any pesky talking Chihuahuas running through the kitchen.

1 pound lean ground beef

1/4 cup all-purpose flour

1 tablespoon chili powder

1 teaspoon salt

1/2 teaspoon dried minced onion

1/2 teaspoon paprika

1/4 teaspoon onion powder

dash garlic powder

1/2 cup water

12 soft taco flour tortillas (6-inch tortillas) 2 cups shredded lettuce

1 cup shredded cheddar cheese

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef.

2. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 5 to 6 minutes, or until browned.

The finished product should be very

smooth, somewhat pasty, with no large chunks of beef remaining.

3. Heat up the flour tortillas in your microwave for 20 - 30 seconds, or until warm.

4. Build each taco by spooning 2 to 3 tablespoons of the meat into a warm tortilla. Spread some of the shredded lettuce over the meat and then sprinkle some cheese over the top. Repeat with the remaining ingredients and serve immediately.

Makes 12 soft tacos.